



## SelenoExcell® High Selenium Yeast 1200

SelenoExcell® High Selenium Yeast provides:

- 1) Natural forms of selenium
- 2) 100% organically bound
- 3) Increased bio-availability
- 4) Full composition of selenium compounds
- 5) Minimal batch-to-batch variation

### Natural Food Form:

SelenoExcell® High Selenium Yeast is produced from a non-GMO yeast strain, introducing a selenium salt during active, aseptic, aerobic fermentation. During fermentation the temperature, pH, and percentage growth are closely regulated to assure proper uptake of selenium. This process produces a primary grown high protein yeast which is fortified with a biologically bound mineral composition. The resulting product is washed, separated from its growth media, and held in refrigerated storage to assure cell viability and the absence of any free minerals. Prior to spray drying, the chilled yeast cream is pasteurized through a high temperature sterilization system to assure that it meets or exceeds established USDA food grade microbial requirements. Composite samples are collected during spray drying and packaging. The collected samples are analyzed for nutrient and microbial composition by an external, independent, and certified laboratory. Once the product has met all QA/QC requirements, it is released for sale with a supporting Certificate of Analysis.

**Yeast Strain:** *Saccharomyces cerevisiae*

### Typical Analysis:

<u>Item</u>	<u>Expected</u>	<u>Range</u>
Total Selenium	1,200 ppm	1,200 - 1,260 ppm
Moisture	6.0%	2.5 - 7.5%
Extraneous Material	Negative	Negative

### Microbiological Assay

<i>Salmonella spp.</i>	Negative	Negative
<i>E. coli</i>	Negative	Negative
Total Coliforms	< 1 / gram	< 1 / gram
Total Plate Count	< 10 / gram	< 150 / gram
Yeast / Mold	< 10 / gram	< 50 / gram

### Heavy Metals

Arsenic (As)	< 0.5 mcg / gram	< 1 mcg / gram
Cadmium (Cd)	< 0.25 mcg / gram	< 1 mcg / gram
Mercury (Hg)	< 0.05 mcg / gram	< 0.1 mcg / gram
Lead (Pb)	< 0.1 mcg / gram	< 1 mcg / gram

**Form:** Spray dried material meets the following mesh screen requirements:

- NLT 99% passage through 60 mesh, NLT 95% passage through 100 mesh.

**Shelf Life:** 3 - 5 years when properly stored in original container and kept dry.

**Packaging:** Product is packaged in 25 kg boxes lined with 6 mm polyethylene bags.